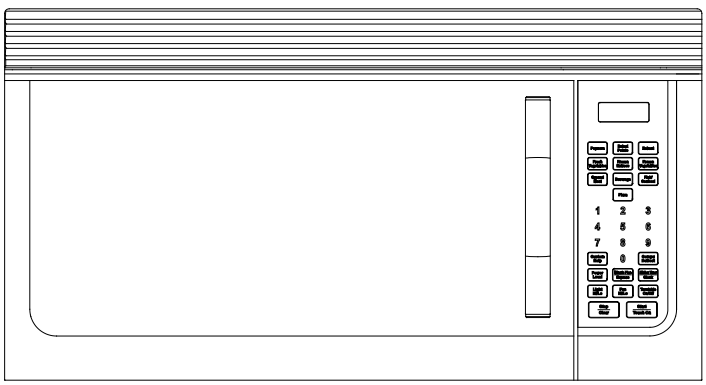
Microwave Oven

RED450J7H-PC0H0A



OWNER'S INSTRUCTIONS

Please read these instructions carefully before installing and operating the oven.
Record in the space below the SERIAL NO. found on the nameplate on your oven and retain this information for future reference.
SERIAL NO.
Please save sales receipt for warranty.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
    ① Door (bent),
    ② Hinges and latches (broken or loosened),
    ③ Door seals and sealing surfaces.
(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING - To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 4.
4. Install or locate this appliance only in accordance with the provided installation instruction.
5. Some products such as whole eggs and sealed containers -for example, closed glass jars- are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. To reduce the risk of fire in the oven cavity:
   a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
   b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
   c. If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
   d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
9. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER

UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to person:

a. Do not overheat the liquid.
b. Stir the liquid both before and halfway through heating it.
c. Do not use straight-sided containers with narrow necks.
d. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
e. Use extreme care when inserting a spoon or other utensil into the container.

10. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.

11. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.

12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.

13. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.

14. Do not cover or block any openings on the appliance.

15. Do not store or use this appliance outdoors. Do not use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.

16. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.

17. Do not immerse cord or plug in water.

18. Keep cord away from heated surface.

19. Do not let cord hang over edge of table or counter.

20. Use only thermometers, which are specifically designed for use in microwave ovens.

21. Do not operate any heating or cooking appliance beneath this appliance.

22. Be certain the glass tray and roller rings are in place when you operate the oven.

23. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.

24. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth.

UNPACKING INSTRUCTIONS

Unpacking and Examining Your Oven
Carefully remove oven from carton. SAVE THE CARTON AS IT MAY MAKE INSTALLATION EASIER.
Remove:

1. All packing materials from inside the oven cavity; however, DO NOT REMOVE THE WAVEGUIDE COVER, which is located on the ceiling in the oven cavity. Check to see that there are Installation Instructions, Wall Template, Top Cabinet Template, bag of Installation Hardware, Charcoal Filter and Exhaust Damper Assembly. Read enclosures and SAVE the Owner's Instructions.
2. The feature sticker from the outside of the door, if there is one.

Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer.
See Installation Instruction for more details.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.
WARNING--- Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded

ELECTRICAL REQUIREMENTS
The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.
Power Supply Cord
1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If long cord or extension cord is used：
a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
b) The extension cord must be a grounding-type 3-wire cord, and The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.
Notes:
If you have any questions about the grounding or electrical instructions,

consult a qualified electrician or service person.
Neither Galanz nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

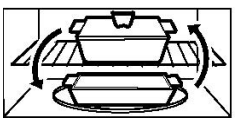
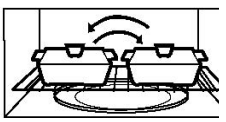
RADIO OR TV INTERFERENCE

Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

INFORMATION YOU NEED TO KNOW

ABOUT YOUR OVEN

NEVER use the oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and anticlockwise.
The shelf gives you the option to reheat more than one dish of food at the same time. To reheat on 2 levels:

• Switch places after ½ the time.

• Make sure the shelf is positioned properly inside the microwave to prevent damage to the oven from arcing.

• Do not use a microwave browning dish on the shelf. The shelf could overheat.

• Do not use the oven with the shelf on the microwave floor. This could damage the microwave.

• Use pot holders when handling the shelf-it may be hot.

• Do not use the shelf when cooking popcorn.

ALWAYS have food in the oven when it is on to absorb the microwave energy.
When using the oven at power levels below 100%, you may hear the magnetron cycling on and off.
Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Ventilation openings must not be blocked.
In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

ABOUT FOOD

FOOD	DO	DON'T
Eggs, sausages, fruits & vegetable	• Puncture egg yolks before cooking to prevent "explosion". •Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.	• Cook egg in shells. • Reheat whole eggs.

Popcorn	• Use specially bagged popcorn for the microwave oven. • Listen while popping corn for the popping to slow to 1 or 2 seconds or use special Popcorn pad.	• Pop popcorn in regular brown bags or glass bowls. •Exceed maximum time on popcorn package.
Baby food	• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. • Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.	• Heat disposable bottles. • Heat bottles with nipples on. • Heat baby food in original jars.
General	• Cut baked goods with filling after heating to release steam and avoid burns. •Stir liquids briskly before and after heating to avoid "eruption". • Use deep bowl, when cooking liquids or cereals, to prevent boilovers.	•Heat or cook in closed glass jars or airtight containers. • Can in the microwave as harmful bacteria may not be destroyed. • Deep fat fry. • Dry wood, gourds, herbs or wet papers.

ABOUT MICROWAVE COOKING

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Add standing time. Remove food from oven and stir, if possible. Cover for standing time that allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

Doneness signs include:

-Food steams throughout, not just at edge.

-Center bottom of dish is very hot to the touch.

-Poultry thigh joins move easily.

-Meat and poultry show no pinkness.

-Fish is opaque and flakes easily with a fork.

ABOUT SENSOR COOKING

• The proper containers and covers are essential for best sensor cooking.

• Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight sealing plastic containers — they can prevent steam from escaping and cause food to overcook.

• Be sure the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

• Do not use this feature twice in succession on the same food portion — it may result in severely overcooked or burnt food.

ABOUT SAFETY

Check foods to see that they are cooked to the following recommended temperatures.

TEMP	FOOD
160℉	...for fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165℉	…for leftover, ready-to-reheat refrigerated, and deli and carry-out “fresh” food.
170℉	…white meat of poultry.
180℉	…dark meat of poultry.

- To test for doneness, insert a meat thermometer in a thick or dense area away from fat of bone. **NEVER** leave the thermometer in the food during cooking, unless it is approved for microwave oven use.
- **ALWAYS** use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish’s covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the oven while it’s in use and check cooking progress frequently so that there is no chance of overcooking food.
- **NEVER** use the cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of food borne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that utensil, your clothes or accessories do not touch the safety door latches.

ABOUT UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave oven. Make sure the utensil does not touch the interior walls during cooking.

Use these utensils for safe microwave

cooking and reheating

- glass ceramic
- heat-resistant glass
- microwave-safe plastics
- paper plates
- microwave-safe pottery, stoneware and porcelain
- browning dish

These items can be used for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

DO NOT USE

- metal pans and bake ware
- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastic
- recycled paper bags
- food storage bags
- metal twist-ties

Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

The following coverings are ideal:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bag so steam can escape.

How to use aluminum foil in your microwave oven:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the oven.

ACCESSORIES There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Galanz is not responsible for any damage to the oven when accessories are used.

ABOUT CHILDREN AND THE MICROWAVE

Children below the age of 7 should use the microwave oven with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room.

The children must be able to reach the oven comfortably; if not, he/she should stand on a sturdy stool.

At no time should anyone be allowed to lean or swing on the oven door.

Children should be taught all safety precautions; use potholders, remove coverings carefully and pay special attention to packages that crisp food because they may be extra hot.

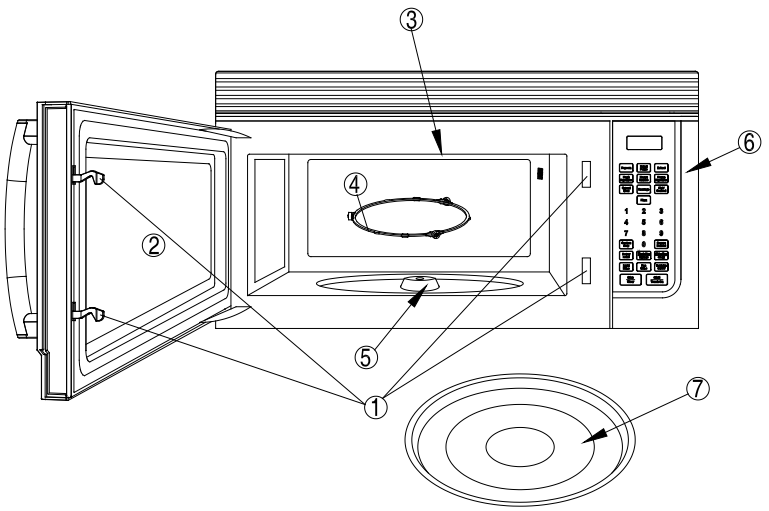
Don’t assume that because a child has mastered one cooking skill he/she can cook everything.

Children need to learn that the microwave oven is not a toy.

SPECIFICATIONS

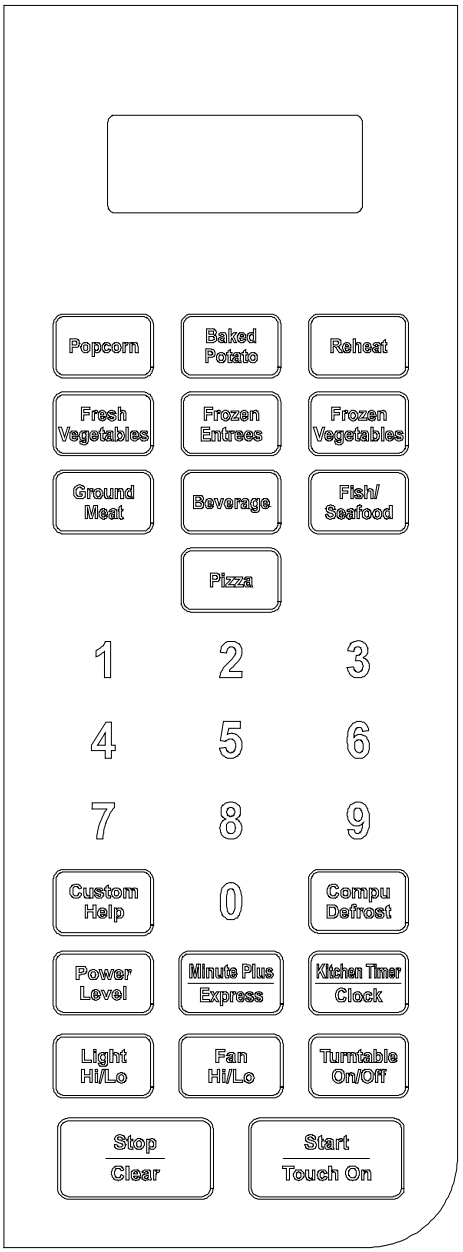
Power Supply		120V AC 60Hz Single phase
Microwave	Power Consumption	1550W
	Output Power	1000W
	Frequency	2450MHz
Outside Dimensions		16 $^{7}/_{8}$"(W)×29 $^{7}/_{8}$"(H)×17 $^{5}/_{8}$"(D)
Cavity Dimensions		10 $^{3}/_{16}$"(W)×21 $^{1}/_{2}$"(H)×14 $^{13}/_{16}$"(D)
Oven Capacity		1.59 Cu.Ft.
Cooking Uniformity		Turntable /Stirrer Fan System
Weight		Approx. (net) 60.0lb / (gross) 68.8lb

FEATURES DIAGRAM



1. **Door Safety Lock System**
2. **Oven Window**
3. **Wave Guide**
4. **Roller Ring**
5. **Shaft**
6. **Control Panel**
7. **Glass Turntable**

CONTROL PANEL FEATURES



DISPLAY SCREEN
Cooking time, Lock indicator, timer, defrost sign and help information are displayed.

CUSTOM HELP
Information is available to help the user with cooking.

COMPU DEFROST
Easy settings to defrost according to weight entered.

POWRE LEVEL
Use to set cooking power level.

MINUTE PLUS/EXPRESS
Use to set express cooking time.

KITCHEN TIMER/CLOCK
Use to set the oven clock or set the timer.

LIGHT HI/LO
Press to set the controls of the light outside the oven (light, dark and off mode).

FAN HI/LO
Fan motor control key. Press to select high, low or off mode.

TURNTABLE ON/OFF
Touch to turn the turntable on or off.

STOP/CLEAR
Touch to stop the oven or reset the oven before setting a program.

START/TOUCH ON
Touch to start the oven; also use to start the oven quickly at full power.

The following pages contain more information for the use of these features.

BASIC CONTROLS

Before operating your new microwave oven, please read and understand this operation manual completely.

SIGNALS DURING OVEN SETTINGS
ONE SIGNAL: Oven accepts the entry.
TWO SIGNALS: Oven does not accept the entry, please check and try again.

TO SET THE CLOCK

This is a clock in 12- or 24- hour cycle. Suppose you want to enter 8:08.

1. In standby mode, touch KITCHEN TIMER/CLOCK pad once.
2. Touch START/TOUCH ON once, “HR:12” is displayed. If you want to set the clock in 24-hour cycle, touch KITCHEN TIMER/CLOCK again, “HR:24” will be displayed.
3. Press number pads 8, 0, and 8.
4. Touch START/TOUCH ON to confirm.

Note: If you happen to set a clock time in exceed of the default range, touch START/TOUCH ON, two beeps will sound with “0:00” displayed, now you can enter the correct clock time. During cooking, you can press KITCHEN TIMER/CLOCK pad to check the clock.

TIME COOKING

The longest cooking time is 99 minutes and 99 seconds. There are 6 power levels for you to choose.
Please consult cookbook or recipes for specific recommendations.

APPROXIMATE PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
100%（P100）	High
80%（P-80）	Medium High
60%（P-60）	Medium
40%（P-40）	Medium Low
20%（P-20）	Low/Defrost
0% （P -00）	Zero

Suppose you want to cook for 5 minutes at 80% power.

1. Touch POWER LEVEL to select cooking power P-80.
2. Use the number pads to enter cooking time.
3. Touch START/TOUCH ON pad.

Note: You can check the power level during cooking by pressing POWER LEVEL.

LIGHT CONTROL

This feature is designed for the convenience of doing things outside the oven. To turn on the light at the bottom of the oven, press LIGHT HI/LO:

Press the button	Working Mode
Once	Light
Twice	Dark
3 times	Off

VENT FAN CONTROL

Your oven can be used as a range hood. When it is turned on, the fan motor starts filtering out smoke, odors, and grease generated from cooking.
Press FAN HI/LO:

Press the button	Fan Speed
Once	High
Twice	Low
3 times	Off

TURNTABLE ON/OFF

For most cooking, the turntable should be on; however the turntable can be

turned off so that it does not rotate for extra large dishes, such as the 13×9×2 glass utility casserole. Put the casserole on the turntable, press TURNTABLE ON/OFF button to turn the turntable on or off.
Sometimes the turntable may become too hot to touch. Be careful to touch the turntable.

STOP/CLEAR

Touch the STOP/CLEAR pad to:
1. Clear previous setting.
2. Cancel Timer.
3. Stop the oven temporarily during cooking.
4. Set CHILD LOCK
5. Cancel a program during cooking, touch twice.

SPECIAL FEATURES

COMPU COOK

For foods shown in the following chart, it is not necessary to program the time and the cooking power. It is sufficient to indicate the type of food that you want to cook as well as the weight of this food.

For Popcorn, Beverage and Fish/Seafood, you can press the food icon pad to select weight or the amount. Suppose you want to cook 3.0 oz. popcorn.
1. Touch POPCORN pad once.
2. Touch POPCORN pad again to select weight.
3. Touch START/TOUCH ON pad

For Baked potato, Pizza, Fresh vegetables, Frozen entrees, Frozen vegetables and Ground meat, you can use the number pads to enter the weight you needed.
Suppose you want to cook Baked potato (2 lb. 5oz.).
1. Touch BAKED POTATO pad once.
2. Touch 2 to enter 2 lb.
3. Touch START/TOUCH ON pad.
4. Touch 5 to enter 5oz.
5. Touch START/TOUCH ON pad.

COMPU COOK CHART

Food	**Note**
Popcorn (1.2oz / 3.0oz / 3.5oz)	1. For Popcorn and Fish/Seafood, you can select weight or the amount by pressing the food icon pad; for others, you should use the number pads to enter the weight. 2. For Frozen entrees and Ground meat, during cooking, the oven will pause to remind you to turn food over for better cooking effect. 3. For Beverage, the number shows on the screen is not the weight but the number of cup of beverage.
Baked potato (1oz ~ 3lb)	
Pizza (1oz ~ 1lb. 12oz)	
Fresh vegetables (1oz ~ 3lb)	
Frozen entrees (1oz ~ 2lb.5oz)	
Frozen vegetables (1oz ~ 3lb)	
Ground meat (1oz - 6lb)	
Beverage (1~6cups)	
Fish/seafood (6~22oz)	
Reheat (1oz ~ 2lb.5oz)	

COMPU DEFROST

Compu Defrost automatically defrosts foods from the following chart. Press COMPU DEFROST, the display shows COMPU DEFROST SELECT FOOD NUMBER SEE LABLE CODE 1-6, then enter number 1~6 to select.

Suppose you want to defrost ground meat (2LB.5OZ.).

1. Touch COMPU DEFROST pad once,
2. Touch 1 for ground meat.
3. Touch START/TOUCH ON pad.
4. Enter weight by touching the number pad 2.
5. Touch START/TOUCH ON pad.
6. Enter weight by touching the number pad 5.
7. Touch START/TOUCH ON pad.

Suppose you want to defrost Soup.

1. Touch COMPU DEFROST pad once.
2. Touch 6 for Soup.
3. Touch START/TOUCH ON pad.
4. Enter number of cups by touching number pads from 1 to 6.
5. Touch START/TOUCH ON pad.

COMPU DEFROST CHART

Number pad/Food	Weight Range	Procedure
1. Ground meat	1oz.~3lb.	Remove any thawed pieces after each stage. Let the meat remain covered for 5 to 10 minutes.
2. Steak chops or pork	1oz.~4lb.	After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let the meat remain covered for 10 to 20 minutes.
3. Chicken pieces or poultry	1oz.~3lb.	After each stage, rearrange pieces or remove portions that become warm or thawed. Let the meat remain covered for 10 to 20 minutes.
4. Fish or seafood	1oz.~4lb.	After audible signal, stir if possible. Let the meat remain covered for 5 to 10 minutes.
5. Roast	1oz.~4lb.	Start defrosting with fat side down. After each stage, turn roast over and shield the warm portions with aluminum foil. Let the meat remain covered for 30 to 60 minutes.
6. Soup	1~6 cups (7 oz /cup)	After audible signal, stir if possible. Let the meat remain covered for 5 to 10 minutes.

Note: For soup, parameter on display is not weight but number of servings.

For some program, during cooking, the oven will pause and beep to remind you to open the door and check its doneness and turn food over to obtain better cooking effect;

After the last stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.

Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

MANUAL DEFROST

If the food that you want to defrost is not listed on the COMPU DEFROST CHART or the food weight is exceed the maximum weight recommended, you need to defrost manually.

You can defrost any frozen food, either raw

or previously cooked, by using 20% microwave power. Follow the steps under Time Cooking.
Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1-minute increments on 20% microwave power until totally defrosted.
Please remember to place the food on a microwave-safe dish not in a plastic container.

OTHER CONVENIENT FEATURES

MINUTE PLUS/EXPRESS

Minute Plus/Express allows you to cook at 100% by simply touching the MINUTE PLUS/EXPRESS pad. You can also extend cooking time by touching the MINUTE PLUS/EXPRESS pad during manual cooking to add 30 seconds each; the longest cooking time is 10 minutes. The oven starts working at full power level immediately.

TOUCH ON

Touch On allows you to cook at 100% power by touching the START/TOUCH ON continuously. Touch On is ideal for melting cheese, bringing milk to just below boiling etc.
Suppose you want to melt cheese on toast.
1. Continuously touch START/TOUCH ON pad. The cooking time will begin counting up.
2. When the cheese is melted to desired degree, remove finger from START/TOUCH ON pad. Oven stops immediately.

REHEAT

Reheat function use 100% microwave power level to reheat the food based on the weight you entered.
Suppose you want to reheat 2LB.5OZ. food.
1. Press REHEAT pad once.
2. Press number pad 2 for 2LB.
3. Press START/TOUCH ON pad once.
4. Press number pad 5 for 5OZ.
5. Press START/TOUCH ON pad once.

NOTE: The weight range is 1oz.-2lb.5oz.

KITCHEN TIMER

The longest time you can enter is 99 minutes and 99 seconds. Suppose you want to time a 3 minutes cooking.
1. In either cooking or standby mode, touch KITCHEN TIMER/CLOCK pad twice.
2. Use the number pads to enter time.
3. Touch START/TOUCH ON pad.

NOTE: When it reaches the end of the set time, the buzzer will beep to remind you.

CUSTOM HELP

CUSTOM HELP provides hints for 3 features which make it easy to use the oven because specific instructions are provided in the Interactive Display.

1. WEIGHT HINT

Press CUSTOM HELP once, the screen will show you the weight range of compu defrost.

2. CLOCK HINT

If you are at a lost of how to set the clock time, press CUSTOM HELP once, steps in setting the clock will be displayed one by one.

3. CHILD LOCK HINT

The child lock prevents unsupervised operation by children. The oven can be set so that the control panel is deactivated or locked. Corresponding hints will be displayed if you press CUSTOM HELP twice.
To set, touch and hold STOP/CLEAR for 3 seconds, a beep sounds and indicator lock is displayed.
To cancel, touch and hold STOP/CLEAR for 3 seconds.

4. SOUND ON/OFF

If you want to have the oven operate with no audible signals, press and hold CUSTOM HELP for 3 seconds, a beep sounds to indicate sound off.
To cancel and restore the audible signal, press and hold CUSTOM HELP for 3 seconds, a beep sounds to indicate sound on.
Corresponding hints will be displayed if you press CUSTOM HELP for 3 times.

CLEAR AND CARE

Exterior

The outside surface is precoated steel and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Door

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

Touch Control Panel

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and touch STOP/CLEAR.

Interior

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water.

Waveguide Cover

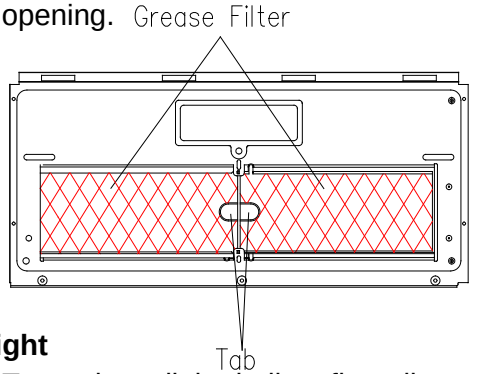
The waveguide cover is located on the ceiling in the oven cavity. It is made from mica so requires special care. Keep the waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. DO NOT REMOVE THE WAVEGUIDE COVER.

The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non-abrasive scouring sponge as described above. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

Grease Filters

Filters should be cleaned at least once a month. Never operate the fan or oven without the filters in place.

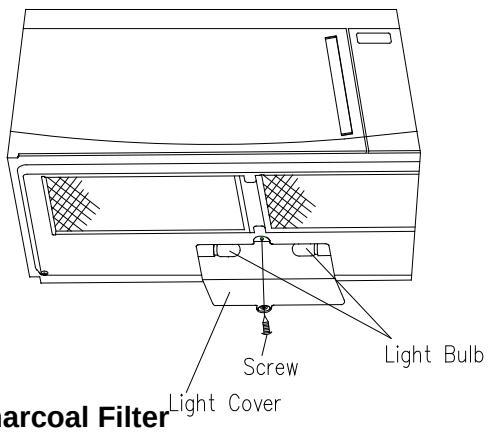
1. Pull down slightly on the tab toward the front of the oven and remove the filter. Repeat for the other filter.
2. Soak the filter in a sink or dish pan filled with hot water and detergent. DO NOT use ammonia or other alkali; they will react with the filter material and darken it.
3. Agitate and scrub with a brush to remove embedded dirt.
4. Rinse thoroughly and shake dry.
5. Replace by fitting the filter back into the opening.



Light

1. To replace light bulbs, first disconnect power to the oven at the circuit breaker panel or by unplugging.
2. To release cover, remove the screw on the light cover. (See illustration.)
3. DO NOT USE A BULB LARGER THAN 30 WATTS.
4. Close light cover and secure with screw removed in step 2.

CAUTION: Light cover may become very hot. Do not touch glass when light is on.



Odor Removal

Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.

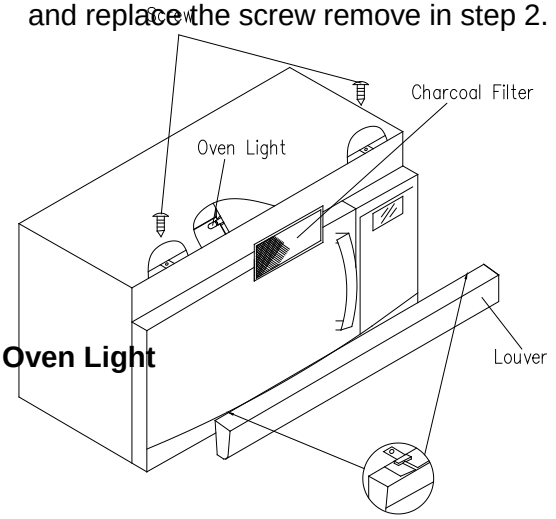
Turntable/Turntable Support

Charcoal Filter

Charcoal filter is used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

1. Disconnect power to the oven at the circuit breaker panel or by unplugging.
2. Remove the louver mounting screw from the top center of the louver and push down carefully on the tab at each end of the louver to disengage it. (See illustration.)
3. Pull the louver away from the unit.
4. Change the charcoal filter.

5. Carefully push the louver back into place and replace the screw remove in step 2.



Oven Light

Remove the louver per instructions 1~3 above and charcoal filter, if used.

1. Open light cover located behind filter mounting by carefully pulling up on the front edge.
2. DO NOT USE A BULB LARGER THAN 30 WATTS.
3. Replace the oven light cover by carefully pushing into place. Replace the charcoal filter, if used. Push the louver back into place and replace the louver mounting screw.